



Patent RANGES and  
OVENS upon an  
Entire New Construction

PLAN OF THE OVEN



Invented & Sold by  
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*By HIS MAJESTY's Royal Letters Patent.*

PERPETUAL OVENS in KITCHEN RANGES, upon an entire new Construction, heated without the Assistance of any Flew, or additional Fire. Replete with every Advantage and calculated for universal Benefit, being capable of every Use and Purpose that can possibly be required, without the least Expence or Trouble.

The RANGE has also many new and excellent Improvements, deriving great Advantage and Utility from the Oven being connected with it.

Recommended to House-keepers of every Degree and Denomination, as the most compact, most useful, and least expensive Invention of the Kind ever made public.

Great Variety may be seen suited to any Size Chimney (with One in use,) and a fuller Description given.

E X P L A N A T I O N.

THE Range is made to wind up with one Cheek only (the Side of the Oven forming the other); upon the Cheek is fixed a swinging Trivet, which turns on or off the Fire. The Top Bar falls down occasionally to a Level with the second Bar, and the top Part of the Cheek lets down in the same Manner also, when required for a small Fire; the lowest Bar but one from the Bottom takes out, for the more speedy raking the Fire out at Night; and a sliding Spit Rack is fixed at each End. The Hob, Front, and Side in which the Pinion is placed, are of Cast-Iron; on the other Side is fixed the Oven, covered over with a Plate of Iron, which forms an excellent Hob, and will contain sufficient Heat to keep any Thing warm; within the Oven is a movable Shelf with a Regulator.

DIRECTIONS for FIXING.

THE Range is to be set as in the usual Way, leaving Room enough for the moving Cheek to work easy, and also in the Side and Back of the Chimney for the Winding Rack and sliding Spit Racks to move without Obstruction.

The Oven must be fixed on a solid Pier of Brick Work, and filled up quite close, particularly at the Side and Back; Lime mixed to a proper Consistency, should be grouted in, to prevent the least Cavity. The Top of the Oven must also be enclosed, and the Iron Plate on the Top raised to a Level with the Arm of the Range, the Whole cemented close as possible to retain the Heat.

You must observe to place the Range and Oven so that the usual Size Fire may be in the Middle of the Chimney.

N. B. Old Ranges altered according to the Patent, and Ovens annexed to them.